

**LIVIA G4 A**  
**LIVIA G4 ES**  
**LIVIA G4 S**

## SAFETY SYMBOLS

08 - 17 **EN**

Warning! Important safety warnings!



Caution! Important warnings for the correct use of the machine

### Very Important Instructions:

#### **READ FIRST: WARNING: HOT SURFACES.**

The Livia G4 espresso machine heats up to very high temperatures, and creates

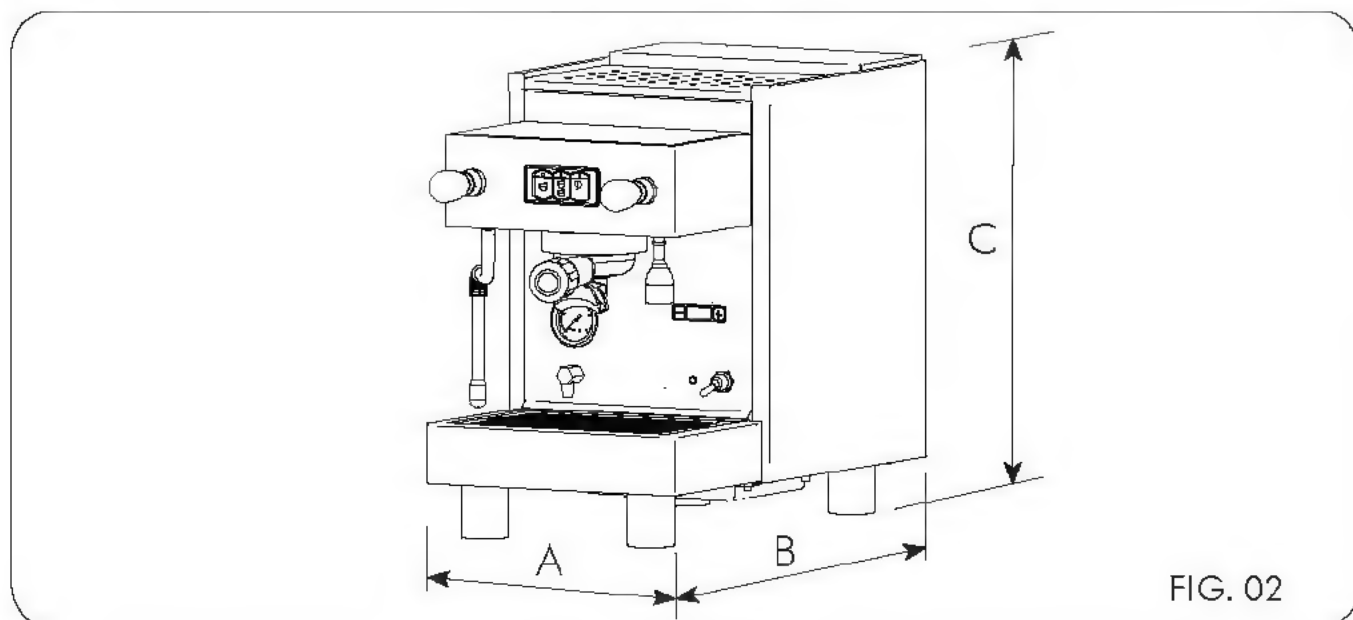
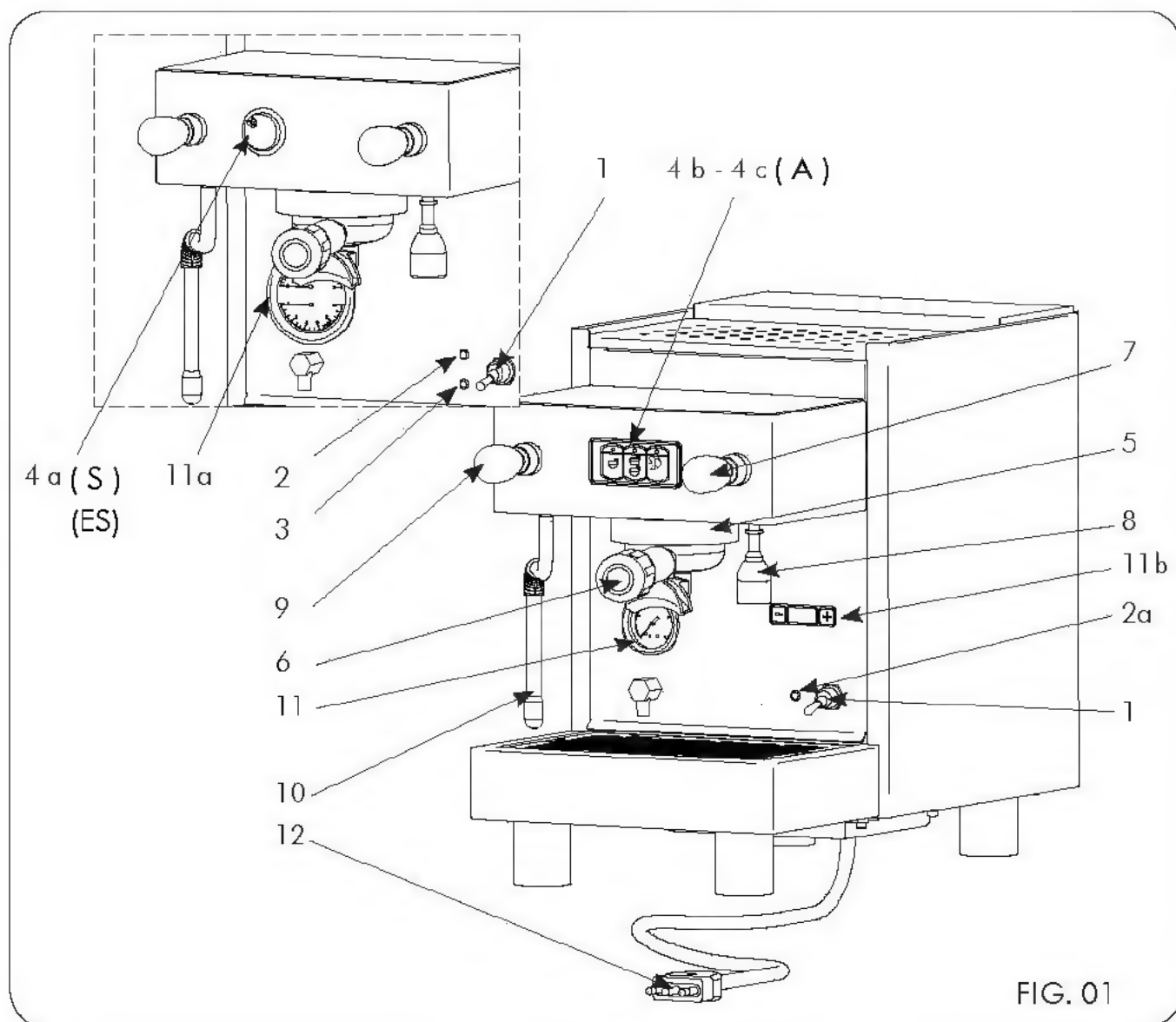
steam that can cause severe burns. Do not allow inexperienced people or children to use the machine without proper guidance.

- Please observe normal safety practices.
- Due to hot splashing liquids, do not operate machine barefoot or without proper clothing.
- Do not modify electrical plug. Electrical plug must be grounded.
- High voltage, unplug machine before servicing.
- Do not use electrical extensions or similar devices.
- Only qualified service persons should remove any panels.
- Keep original shipping box.

The Livia is intended to dispense espresso, hot water, and steam for heating liquids only.

All other usages are to be considered unfit and therefore strictly forbidden.

Manufacture shall not be held responsible for damages due to misuse or uses unsuitable for espresso machines.



## 3 - MACHINE DESCRIPTION

### 3.1 Description of working cycle

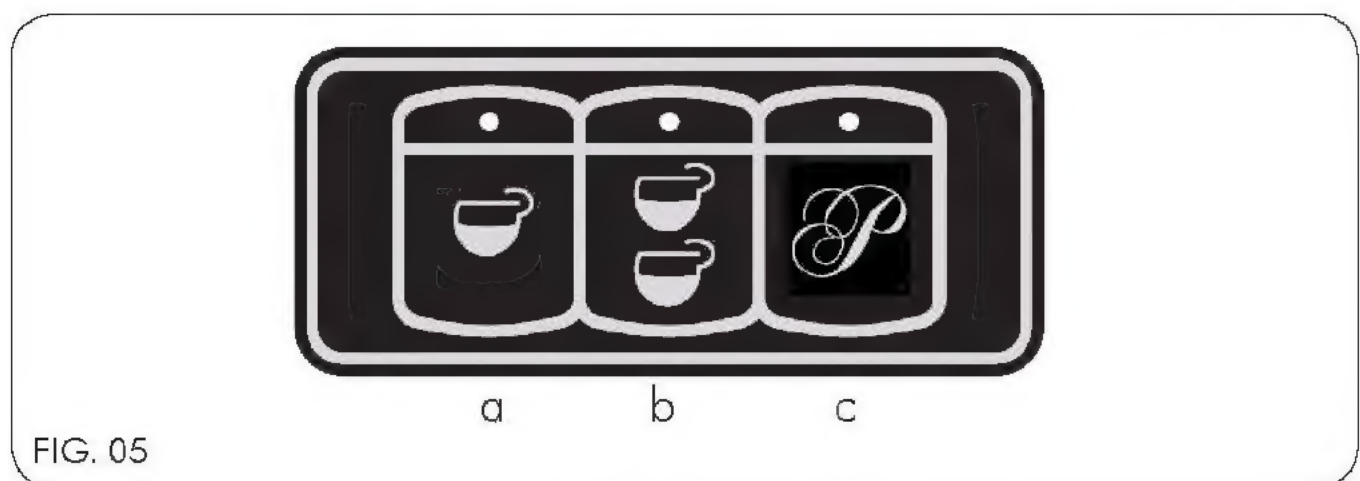
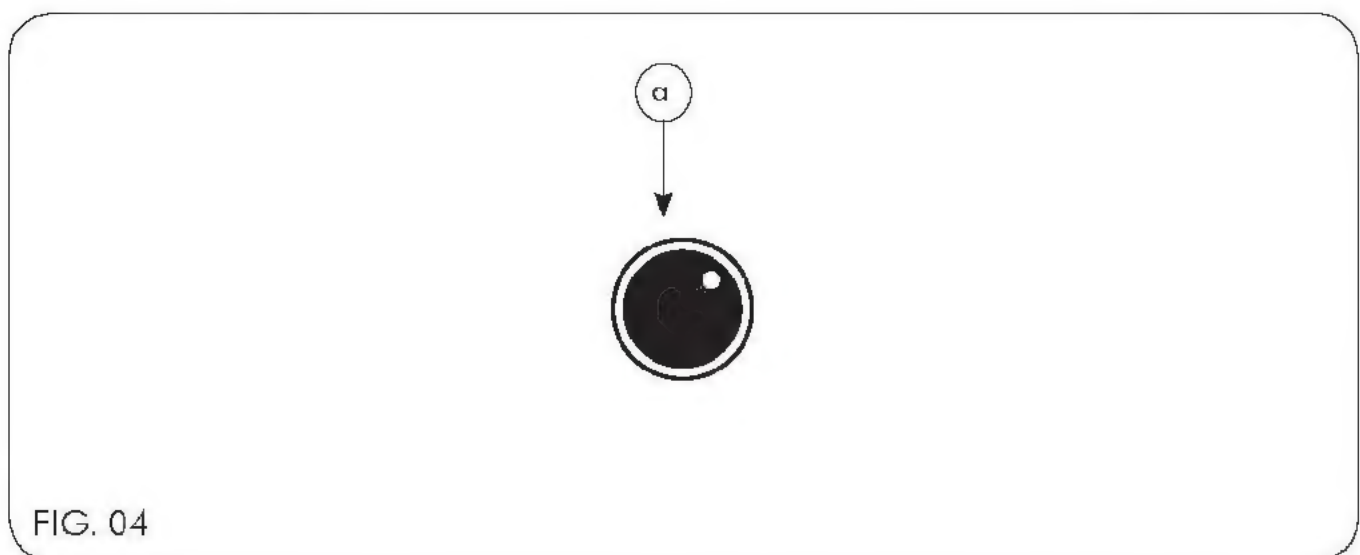
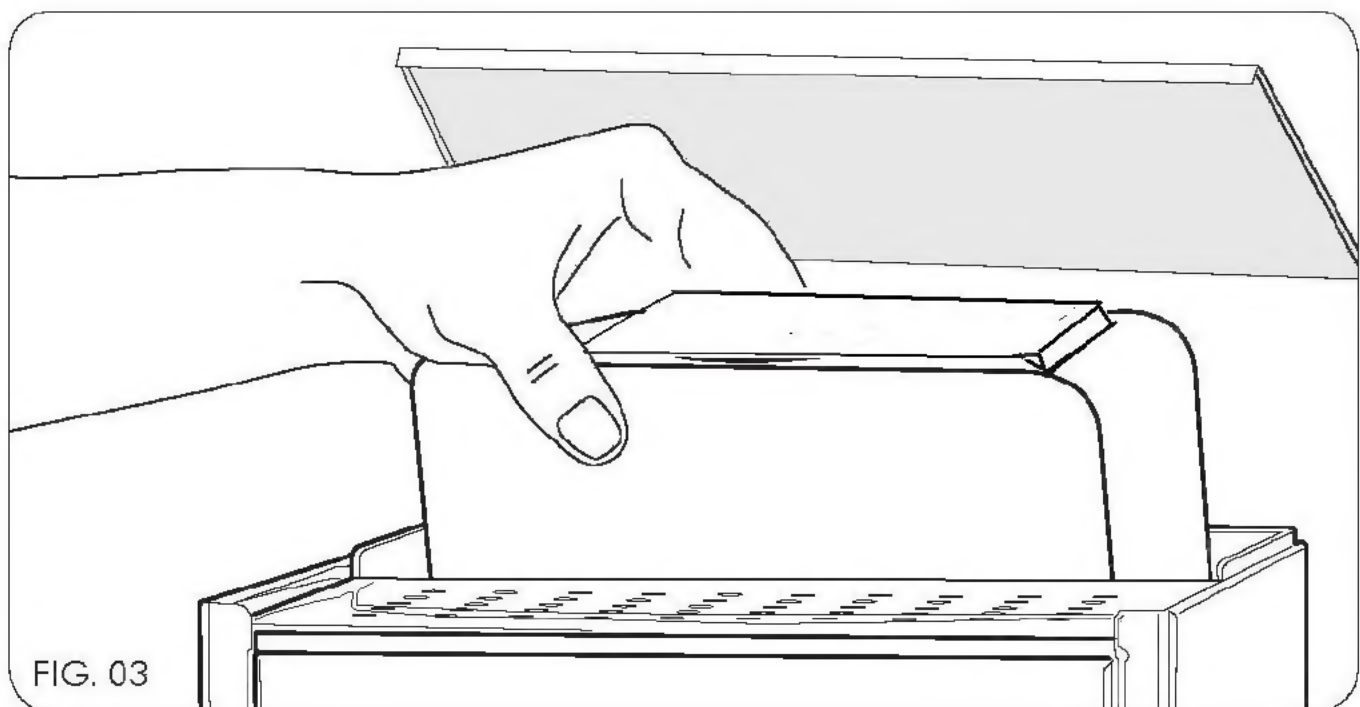
The water coming from the tank on the back of the machine, via a vibration pump, passes through a excess pressure valve regulated to 12 bar (1.2 MPa) and allows the boiler and the exchanger to be loaded. The boiler water, heated by a resistance, heats the water in the exchanger in turn, from where it is sent to the unit via an electrically-controlled valve, using a weight, that allows the water to pass through to produce coffee.

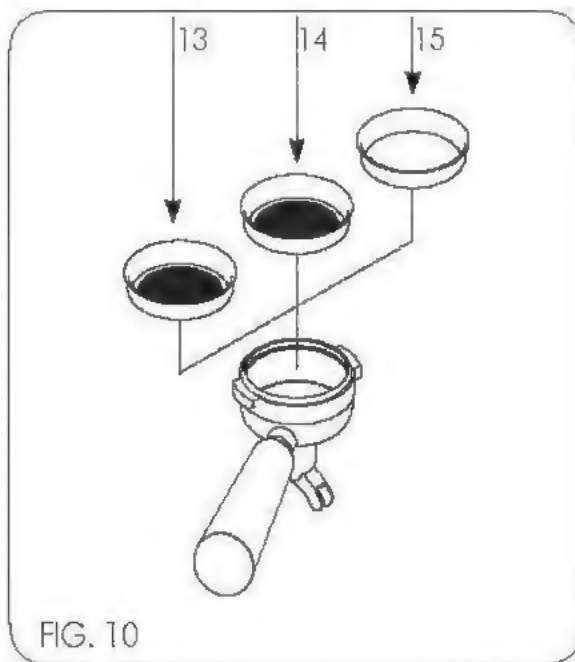
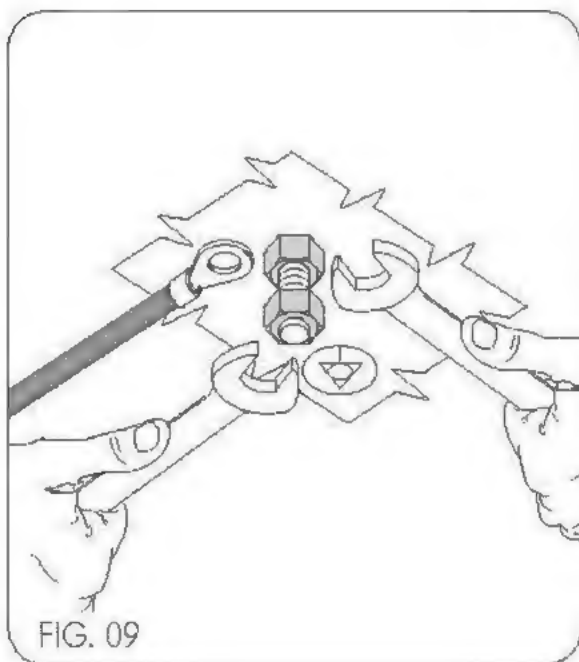
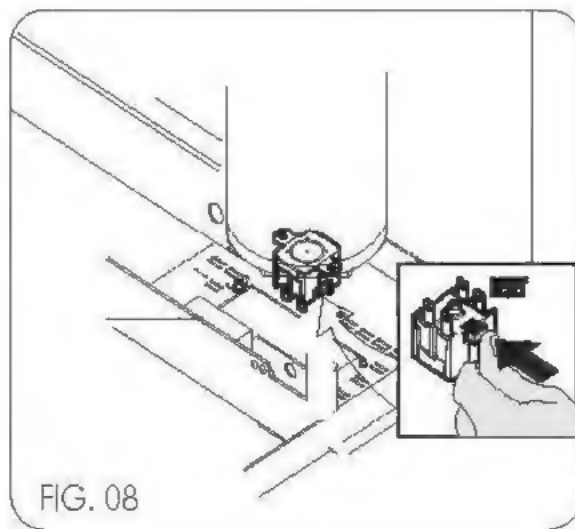
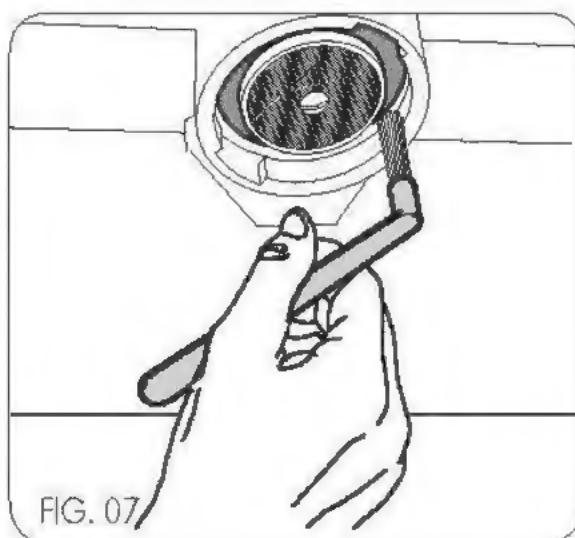
### 3.2 Description of controls (Fig. 01 - Fig. 10)

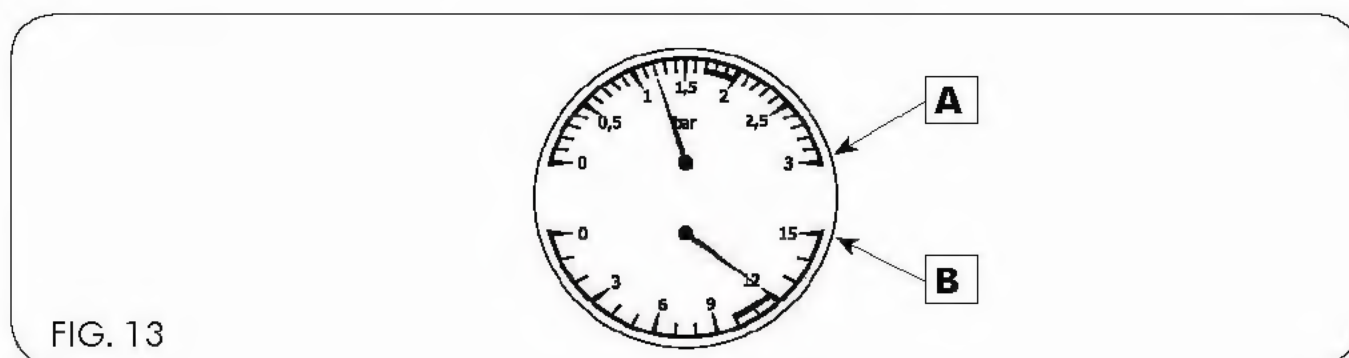
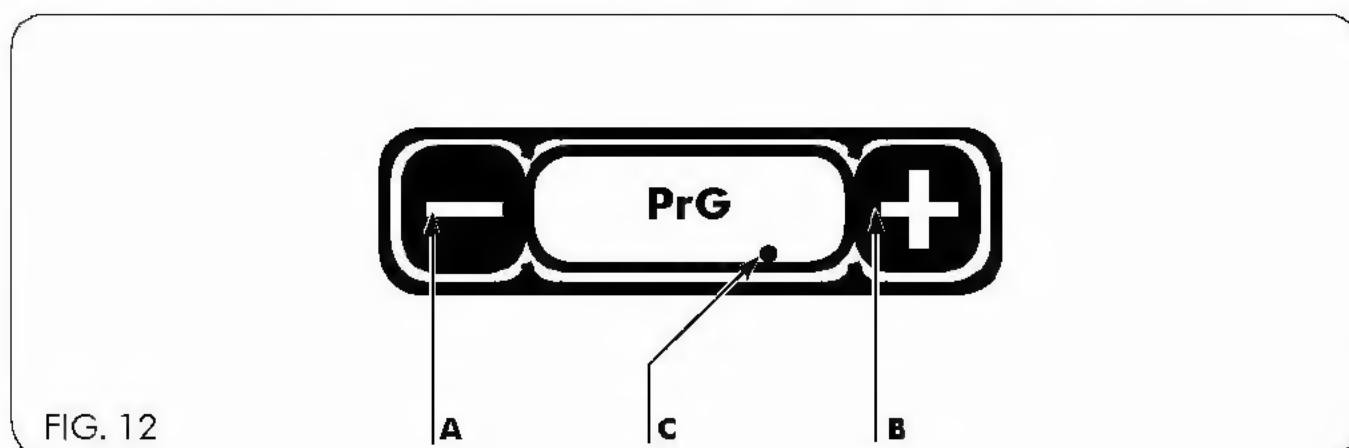
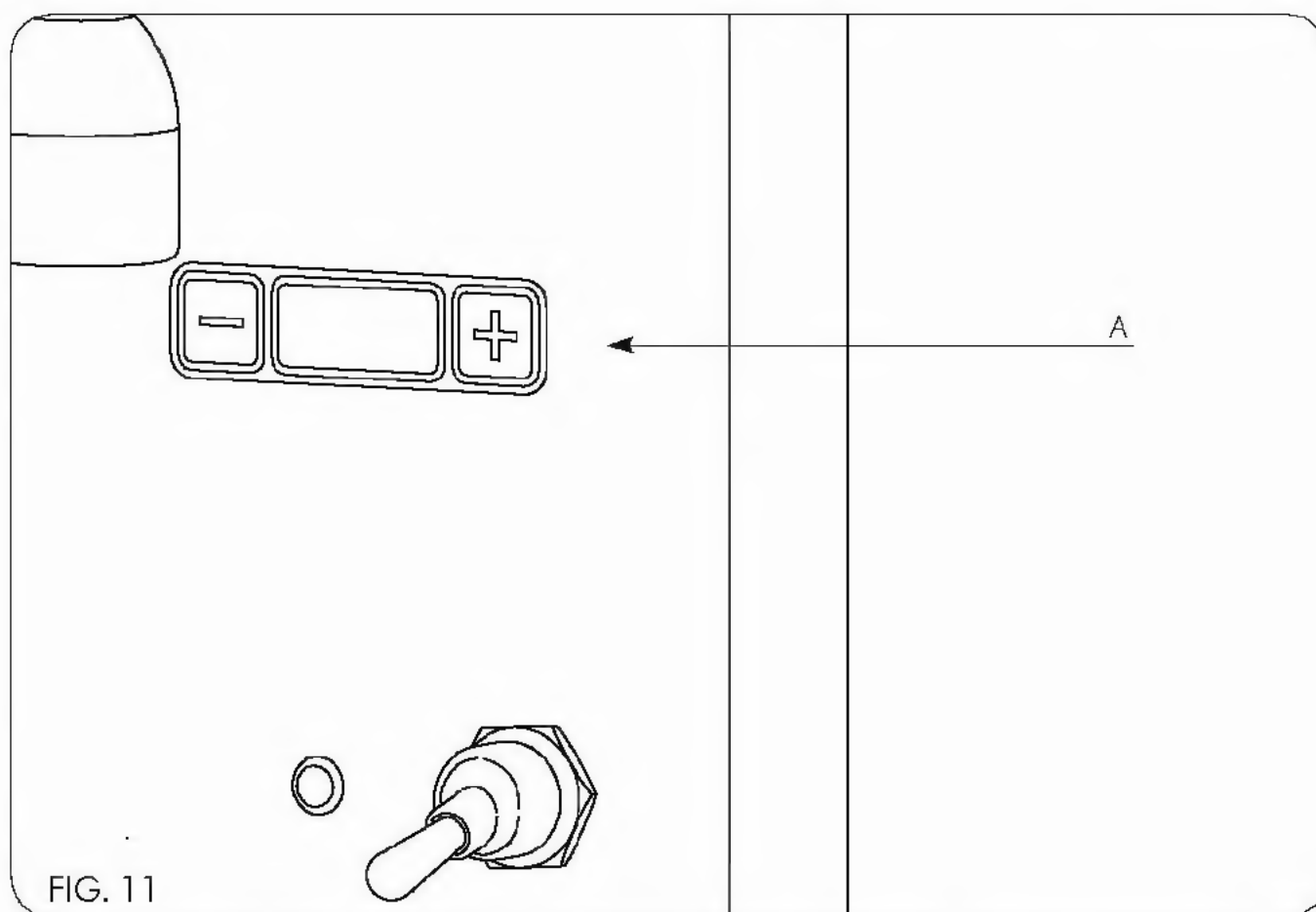
- 1 Main switch
- 2 Green light ("S")
- 2a Red light ("A" Auto)
- 3 Yellow light ("S")
- 4 a Coffee distribution button ("S")
- 4 b Coffee distribution buttons ("A" Auto)
- 4 c Coffee button LEDs ("A" Auto)
- 5 Distribution unit
- 6 Filter holder
- 7 Water tap
- 8 Hot water distributor
- 9 Steam tap
- 10 Steam nozzle
- 11 Gauge 0-15 bar ("A" Auto)
- 11a Gauge dual scale ("S")
- 11b PID ("A" Auto)
- 12 Electrical power cable
- 13 1 cup filter
- 14 2 cup filter
- 15 Blind filter

### 3.3 Technical data (Fig. 02)

Power supply	V~/Hz	110 – 120V~ / 50-60Hz	
Nominal power	Amps/ W	11.6	1400
Resistance	Amps/ W	10	1200
Boiler	Gal / Lit	.40	1,5
Tank (S)	Gal / Lit	.80	3
Width "A"	in / mm	10	250
Depth "B"	in / mm	17.5	450
Height "C"	in / mm	14.75	375
Net weight	Lbs / kg	42	19
Gross weight (box)	Lbs / kg	49	22







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# 1 - WARNINGS

## 1.1 General warnings



- The electrical and plumbing systems must be prepared by the user according to the indications provided in chapter 4 of this "Machine Installation" booklet.
- The installer cannot modify the pre-existing plant created by the user in any case.
- This instruction booklet is a full part of the machine and must be read carefully by the user before starting up the machine itself.
- Keep the booklet for future reference.
- The machine is delivered without water in the boiler in order to avoid any possible damage caused by frost.
- Prepare the earthing of the electrical plant.
- Do not touch the machine with damp and/or wet hands and feet.
- Do not use the machine in bare feet.
- Do not connect the electrical power cable to loose extensions or similar.
- Do not disconnect the machine from the electrical power by pulling the electrical power cable.
- Do not turn on the machine while the electrical power cable is coiled.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not allow untrained staff and/or children to use the machine.
- To prevent water from leaking in the machine, place cups on the cup heater with the hollow part facing upwards.
- The following symbol indicates the danger of burns.



## 1.2 Foreseen use

The LIVIA G4 espresso coffee machine was designed to make espresso coffee, produce hot wa-

ter and prepare tea, camomile tea and other infusions, produce steam and heat drinks (milk, hot chocolate, cappuccino, punch etc.).

This machine was designed only and exclusively for the uses as above.

All other uses must be considered improper and therefore forbidden by the manufacturer. The manufacturer cannot be held responsible for damage caused by the improper use of the espresso coffee machine.

# 2 - TRANSPORT

## 2.1 Packing

The LIVIA G4 espresso coffee machine is wrapped in polyurethane foam and then packed in cardboard boxes.



*Warnings:*

- After removing the machine from the packing, check that it is whole and make sure that it has all fittings.
- Packing materials must not be left within children's reach and must be disposed of at the correct dumps.
- If the machine is found to be damaged or some parts are missing, do not use the machine and inform the local dealer immediately.

## 2.2 Moving the machine

The espresso coffee machine can be moved using a forklift truck, transport pallets or manually.

## 2.3 Storage

The correctly packed machine must be stored in a dry environment, within a temperature range of +5°C to +30°C and with relative humidity of maximum 70%.

A maximum of four boxes can be piled on top of one another.

## 4 - MACHINE INSTALLATION

### 4.1 Warnings

Installation must be carried out by qualified staff, according to the instructions supplied by the manufacturer and in compliance with applicable Laws.

The machine should be located and installed in a place where the use and maintenance are performed by qualified personnel.

### 4.2 Preparation of the plant for installation

Prepare the machine's support on a flat horizontal, dry, smooth, sturdy, stable surface positioned at such a height that the cup warming surface is over 150 cm from the ground.

Do not use water jets, neither perform the installation in places where water jets are used.

In order to guarantee regular operation, the device must be installed in places where the temperature is between  $+5^{\circ}\text{C}$  and  $+32^{\circ}\text{C}$  and the humidity does not exceed 70%.

If the machine is exposed to temperatures below  $+0^{\circ}\text{C}$ , proceed as follows:

- ensure that the machine has elapsed 24 hours in a place where temperature is higher than  $+15^{\circ}\text{C}$  before turn it on.

The machine is powered electrically and needs the following to function:

- connection to the electrical power circuit

#### 4.2.1 Connection to the electrical power circuit



Warnings:

- The connection to the mains electricity supply shall be executed by qualified personnel.
- The system shall be set in compliance with existing Standards and grounded.

The machine is supplied with power cable equipped with plug; in the permanent connection to mains electricity supply, between the machine and the power mains, interpose a protection omnipolar switch, with minimum opening between overvoltage-category III contacts, proportional to the charge and in compliance with Standards in

force.

### 4.3 Equipotential connection (Fig. 09)

This connection, prescribed by some Standards, has the function to avoid differences of electric potential among the masses of the machines installed in the same room. This machine is preset with a clamp placed under the base to connect an external wire, with eyelet terminal to be inserted between the two nuts, with nominal section in compliance with Standards in force.

## 5 - MACHINE USE

### 5.1 First machine start and water loading in the boiler

Pour water into the tank, checking that the aspiration pipe touches the bottom (Fig. 03) (use drinking water with water hardness in French degrees of about  $15^{\circ}\text{F}$ ); never use hot water.

Insert the plug in the electrical socket.

Turn the main switch (Fig. 01; pos. 1) to position 1. Water is automatically loaded into the boiler.

#### "S" & "ES" Versions

A safety device will interrupt the pump after 120 seconds if the maximum water level is not reached in the boiler. The machine will signal this alarm by turning off the yellow light (Fig. 01; pos. 3).

To restore working mode, turn off and turn on the machine again.

#### "A" VERSION

A safety device will interrupt the pump after 120 seconds if the minimum water level is not reached in the boiler.

The machine will signal this alarm by turning off the PID (Fig. 01; pos. 11b) and turning on the keypad LEDs.

To restore working mode, turn off and turn on the machine again.

### 5.2 Heating

In order for the machine to reach the right temperature, with, "S" version the pressure indicated on the boiler gauge (Fig. 01; pos. 11) between

1 and 1.2 bar (0.1 - 0.12 MPa). all PID version the temperature indicated on the PID (Fig. 01; pos. 11B) between 194 and 203 °F (temperature suggested by the factory) open the steam tap (Fig. 01; pos. 9) and discharge the steam 2 or 3 times into the discharge basin.

#### "S" Semi Auto Version

#### Warning!

The yellow light (Fig. 01; pos. 3), if turned on indicates that the machine is working correctly, if turned off means insufficient water in the tank.

#### "A" & "ES" Versions

The PID (Fig. 01; pos. 11b), if turned on indicates that the machine is working correctly, if turned off means insufficient water in the tank.

### 5.3 Preparing coffee

- 1) Remove the filter holder (Fig. 01; pos. 6) from the distribution unit (Fig. 01; pos. 5).
- 2) Load the filter holder with ground coffee, press the coffee down taking care to not dirty the edge of the filter holder.
- 3) Reattach the filter holder in its housing.

#### All Semi Auto Version

- 4) Start up coffee distribution by pressing the distribution button (Fig. 04; pos. a).
- 5) Stop distribution when the desired quantity is reached, by pressing the distribution button again.

#### "A" Auto VERSION

- 4) Use the coffee distribution keypad (Fig. 05), by pressing one of the keys, depending on the desired dose.

To change dose programming, follow the instructions in paragraph 5.7 of this booklet.

The machine is set for continuous distribution: press the key "PASQUINI" (Fig. 05; pos. c) to start up distribution, press again to stop..



#### Warnings:

- Do not remove the filter holder full of coffee when

the machine is working, as it is pressurised.

- Do not touch the metal part of the filter holder directly as it is hot.
- The standard doses for the filters are 6/8 grams for a dose and 12/14 grams for two doses.

### 5.4 Steam distribution (Fig. 06)

**WARNING !!** To avoid costly repairs

Follow step 1

- 1) To avoid contaminating boiler, always release some steam, before and after steaming any liquids
- 2) Insert the steam nozzle (Fig. 01; pos. 10) in the container of the liquid to be heated.
- 3) Press down and hold the steam tap knob (Fig. 01; pos. 9), lifting the lever the tap will remain in open position (Fig. 06). The amount of steam distributed is proportional to the opening of the tap; the more the tap is opened, the more steam will be distributed.
- 4) Once steam has been distributed, release knob, remove liquid container and clean the steam nozzle immediately with a damp cloth to remove heated liquid residues.

**WARNING !!** Do not touch the steam nozzle directly as it is hot.

### 5.5 Drawing hot water

- 1) Place the water container under the nozzle (Fig. 01; pos. 8).
- 2) Press down and hold the water tap knob (Fig. 01; pos. 7) to draw the amount of water required.
- 3) Once water has been distributed, release the knob.

**Warning:** Do not touch the water distributor tap directly as it is hot.

### 5.6 Turning off the machine

Turn the main switch (Fig. 01; pos. 1) to position "0" and check that the green light "S" version (Fig. 01; pos. 2), red light Auto version (Fig. 01; pos. 2a) has turned off.

Should the machine be off for long periods:

- 1) Empty the tank.
- 2) Unplug from power supply.
- 3) Replace the machine in a dry, weather-resistant environment of exclusive access.

## 5.7 Programming doses ("A" Auto Version) (Fig. 05)

- a = single dose
- b = double dose
- c = continuous/programming distribution

To programme each single dose, proceed as follows: keep the programming key pressed down for about 5 seconds the key "PASQUINI" (Fig. 05; pos. c) until the LED light flashes.

Select the desired dose by pressing the corresponding key (a-b) (LED turns on); press the key again once the desired dose has been reached (LED turns off): the dose has in this way been programmed.

Notes:

- The LED lights on the keypad flash intermittently: low water level in tank.
- The LED lights on the keypad flash rapidly: low water level in boiler.
- The LED light of the selected button flashes: coffee ground too finely.

N.B.

If no water comes out from the distribution unit (Fig. 01; pos. 5) even if the boiler is pressurised and the tank is at a working level, some air bubbles may have formed in the circuit that stop the pump from working normally or the aspiration pipe may not have been correctly inserted in the tank.

To restore working order if air bubbles have formed, proceed as follows:

- 1) Turn the main switch off (Fig. 01; pos. 1) and discharge steam from the tap (Fig. 01; pos. 9). Wait for the machine to cool down completely.

### "S" VERSION

- 2a) Turn the main switch on again (Fig. 01; pos. 1) and press the distribution button (Fig. 04; pos. a) until the water comes out of the unit; press the button again (Fig. 04; pos. a) and wait for the machine to become pressurised.

### "A" Auto Version

- 2b) Turn the main switch on again (Fig. 01; pos. 1) and press the continuous dose button "PASQUINI" (Fig. 05; pos. c) until the water comes out of the unit; press the button again "PASQUINI" (Fig. 05; pos. c) and wait for the

machine to become pressurised.

## 5.8 LIVIA G4 version with PID digital temperature control "A" & "ES" Version (Fig. 11)

The Espresso Machine LIVIA G4 with temperature control is provided with a temperature digital controller, settable from 176°F to 212°C. This enables to change the boiler pressure from a minimum of 0.5 bar to a maximum of 1.7 bar.



*Never exceed the temperature of 212°F in the boiler, since the safety valve may trip due to the pressure increase.*

### 5.8.1 Activation of machine heating

Press the main switch (Fig. 01; pos. 1) to switch on the machine; the temperature control display (Fig. 11; pos. A) shows OFF, that means that the heating element in the boiler is inactive.

To enable boiler heating press the button (Fig. 12; pos. B). The boiler temperature is displayed.

A dot in the bottom right corner of the display signals the activation of the resistance (Fig. 12; pos. C).

### 5.8.2 Setting the boiler temperature

The adjustment of the temperature in the boiler depends on many variables such as outside temperature, humidity, quality of the coffee, etc. and is set at the factory at the average temperature of 194°F.

Pressing the button (Fig. 12; pos. A) the display shows PrG, pressing the button (Fig. 12; pos. B) the factory default boiler temperature (90°C), corresponding to the pressure of 1 bar, is shown. Now it is possible to change the temperature setting using the buttons (Fig. 12; pos A/B).

3 seconds after pressing the last button, the temperature control stores any change and returns to display the boiler temperature.

### 5.8.3 Temperature/pressure conversion table



Warnings:

The machine allows you to choose which unit of measurement of temperature is displayed:

°F (degrees Fahrenheit).

°C (Celsius).

To set a value, press the button (Fig. 12, pos. A) the display will show PRG press the button (Fig. 12, pos. A) the display will show the unit of measurement of the temperature set at the factory in °F, press the key (Fig. 12; pos. B) in order to change the unit of measurement of temperature using the keys (Fig. 12; pos. A / B).

°F	176	185	194	203	212
°C	80	85	90	95	100
bar	0,5	0,7	1,0	1,3	1,7

### 5.9 Dual scale pressure gauge (Fig. 13) ("S" Semi Version)

The machine is equipped with dual scale pressure gauge by which you can check the following pressures:

*Boiler manometer (Fig. 13 - A)*  
range 0~3 bar (0~0,3 MPa)

The boiler manometer indicates the boiler pressure.

*Pump manometer (Fig. 13 - B)*  
range 0~15 bar (0~1,5 MPa)

The pump manometer indicates the pump maximum pressure during operation. When the pump is stopped the manometer indicates the pressure "0".

## 6 - MAINTENANCE

To allow the machine to work correctly, follow the maintenance instructions provided below.

### 6.1 Safety rules



Do not subject the machine to water jets. Do not immerse the machine in water for cleaning. Disconnect the machine from the electrical power by turning the electrical power network omnipolar knife-switch lever to the resting position 0. Remove the plug and close the water interception tap before carrying out maintenance and/or cleaning work. If the machine is malfunctioning, do not attempt to repair it alone and call the technical

assistance service immediately. If the electrical power cable has been damaged, turn off the machine immediately, turn off the water and call the technical assistance service. Do not replace it alone. Carry out cleaning/maintenance when the machine is cold, preferably wearing protective gloves.

### 6.2 Cleaning the machine

These recommendations are indicative.

Maintenance and cleaning frequency depends on machine use.

*After each use*

- 1) Clean the steam nozzle.
- 2) Clean the filter holder and filters.

*Daily*

- 1) Clean the cup holder grill and drain tank.
- 2) Clean the machine body.

*Weekly*

- 1) Clean the unit seal with the brush provided.
- 2) Clean the water tank.

*Monthly*

- 1) Submerge the filter holders and filters in boiling water for a few minutes to dissolve coffee grease, use a cloth or sponge to remove residue.



Do not use solvents, detergents or abrasive sponges for washing and cleaning. Clean the machine body with a cloth dampened in water and/or neutral detergents, carefully drying surfaces before reconnecting the machine to the power supply. Use water to clean the cup holder grill and drain tank. Use water and neutral detergents to clean the tank after removing it. When finished rinse thoroughly. Replace the tank and insert the silicon tubes making sure that the suction pipe touches the bottom.

### 6.3 Safety thermostat



**Warning! The operation described below is only relevant to an installing technician who is authorised by the manufacturer.**

While the machine is working, the boiler resistance may overheat and, cutting off power, sets off the safety thermostat that prevents any further damage to the boiler.

Do not carry out any temporary repair and call immediately the technical assistance service.

## **6.4 Correct product disposal**

(electrical and electronic waste)

(Applicable in the European Union countries and those countries with separate waste collection systems).



The sign carried on the product or on its documentation indicates that the product must not be disposed of with other domestic waste at the end of its life cycle. To avoid any damage to the environment or to health, caused by unsuitable waste disposal, the user is asked to separate this product from other types of waste and to recycle it responsibly to help the sustainable recycling of material resources.

Domestic users are invited to contact the dealer where the product was purchased or the local office in charge of this matter for all the information relating to separate waste collection and recycling for this type of product.

Company users are invited to contact their own supplier to check the terms and conditions of the purchase contract.

This product must not be disposed of together with other commercial waste.

## 7 - TROUBLE SHOOTING

Problem	Diagnostics/Solution	Advice
No distribution of steam from specific tube	The steam tube nozzle is blocked; unblock it using a pin. This problem is linked to the fact that the tip of the nozzle enters the milk.	Clean the steam nozzle after each use.
Leaks from filter holder	Possible causes: 1 -The seal under the cup is worn or encrusted. 2 -The filter holder is placed incorrectly on the unit.	Clean with the brush provided. If the problem should arise again, call a specialised technician.
Difficulty in placing the filter holder on the attachment ring	The problem may be caused by the excessive dose of coffee in the filter holder.	Reduce the amount of coffee in the filter holder. (Standard doses for filters are 6 grams per dose).
Abnormal position of filter holder once placed on the unit.	Once locked onto the unit, the filter holder handle is further to the right than usual. The seal under the cup is worn.	Call a specialised technician to replace the seal under the cup.
Coffee flow is less than usual	Coffee comes out in drops, distribution time is too long and the quality of the coffee is not good, it has a dark cream. Possible causes: 1 -The coffee has been ground too finely. 2 -The coffee in the filter holder is pressed down too hard. 3 -Too much coffee has been placed in the filter holder. 4 -The unit shower is blocked. 5 -The filter in the filter holder is blocked.	In cases 1-2-3, the problem can be solved by adjusting the grinding and/or dosage of the coffee. In case 4, a technician must be called. In case 5, clean the filter or replace it.
Coffee flow is excessive	The coffee is distributed too quickly and the cream is lighter than usual. Possible causes: 1 -The coffee has been ground too coarsely. 2 -The coffee in the filter holder is not pressed down enough. 3 -There is too little coffee in the filter holder.	Alter the coffee grinding and/or dosage.

Problem	Diagnostics/Solution	Advice
The coffee distributed is too cold	<b>Possible causes:</b> 1 - The filter holders are cold. 2 - The coffee has been ground too finely. 3 - The machine's water circuit is dirty (limescale). 4 - The boiler pressure is below 0.8 bar (0.08 MPa).	In case 1, keep the filter holder assembled on the unit. In case 2, alter the coffee grinding. In cases 3 - 4, call a specialised technician.
The coffee distributed is tepid.	The coffee distributed is tepid, even if the pressure is found to be normal, between 1 and 1.2 bar (0.1 - 0.12 MPa). In this case, pressure monitoring is fictitious.	Call a specialised technician to check the airhole valve. In the meantime, however, in order to use the machine, open the steam tap (Fig. 1 - pos. 9), the boiler pressure will go down to zero, and this will cause the resistance to step in and increase the temperature. Carry out this operation daily when turning on the machine.
The coffee distributed is too hot	<b>Possible causes:</b> 1- The boiler pressure is more than 1.3 bar (0.13 MPa). 2- The machine is covered by something that prevents it from cooling down. 3- The machine has been installed in a position that does not allow air to circulate.	In case 1, call a specialised technician. In cases 2-3, restore the machine's cooling conditions.
Coffee deposits on the bottom of the cup	<b>Possible causes:</b> 1- Coffee is ground too finely. 2- The filter holder is dirty on the inside or the filter is damaged. 3- The coffee mill's grinders are worn.	Case 1 can be solved by correctly adjusting the coffee mill. In case 2, clean the filter holder or replace the filter. In case 3, a technician must be called.





